

**RADIO CALL
SING**
**M/S FASCINATION
12/19/03**

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION
1	20	MAIN GALLEY	RUST AND CORROSION WAS NOTED ON THE INTERNAL PARTS OF THE SAVOY TOASTERS.	Yes	12/20/2003	New Toasters will be bought.
2	21	MAIN GALLEY	LOOSE PEELING SEALANT WAS NOTED IN THE VENTILATION HOODS.	YES	12/20/2003	Sealant have been replaced.
3	27	CREW GALLEY-HOT GRILL FWD	HEAVY GREASE BUILDUP WAS NOTED IN THE GAYLORD HOOD WASHING EQUIPMENT.	YES	12/19/2003	Gaylords hood washing equipments have been cleaned
4	33	CREW GALLEY	RECEEDING GROUT AND BROKEN TILES WERE NOTED ON THE DECK AREAS.	YES	12/22/2003	Ongoing tile replacement to be completed by January 2004
5	21	PROVISIONS-VEGETABLE PREP	THE RUBBER GASKETS AROUND THE SIDE PANEL DOOR ON THE POTATO PEELER WERE WORN AND CRACKED.	YES	12/20/2003	Rubber gaskets have been replaced with new one.
6	21	LIDO GALLEY	THE VENTILATION HOOD OVER THE OVEN IN THE CENTER AREA WAS HEAVILY SOILED WITH DUST.	YES	12/20/2003	The ventilation hood has been cleaned. Re enforces the special clean musts in could the ventilation hood.
7	26	LIDO BUFFET	MOLD WAS NOTED IN THE ICE MACHINE HOSE IN AFT BUFFET PANTRY 3.	YES	12/21/2003	Ice Machine's filling hose have been replaced with new one.
8	27	LIDO BUFFET	THE TECHNICAL SPACE UNDER THE ICE MACHINE WAS SOILED.	YES	12/21/2003	Technical space have been cleaned.
9	19	LIDO BUFFET	THE SPOONS IN THE FOOD OUT FOR SERVICE ON THE CENTER SALAD BUFFET WERE NOT LONG ENOUGH AND THE HANDLES WERE IN CONTACT WITH THE FOOD.	YES	12/21/2003	The issue have been corrected during inspection for larger "buffet style" spoons.
10	19	LIDO BUFFET	THE SNEEZE GUARDS ON THE BUFFET LINES WERE NOT LONG ENOUGH TO PROTECT THE FOOD PLACED ON THE BUFFET LINE.	IN PROGRESS	12/21/2004	Longer sneeze guards to be fabricated by January 2004.
11	20	PIZZERIA	PEELING SEALANT WAS NOTED ON THE BACKPLATE OF THE MEAT SLICER.	YES	12/22/2003	The proper sealant has been replaced on the back plate of the meat slicer.
12	5	POTABLE WATER	A TEST WAS TAKEN AT THE DISTRIBUTION SYSTEM FAR POINT ANALYZER. THE FOLLOWING TEST RESULTS WERE OBTAINED: 0.69 PPM ON THE ANALYZER, 0.21 PPM ON THE INSPECTOR'S TEST KIT, AND 0.03 ON THE ENGINEER'S TEST KIT. A SECOND TEST WAS TAKEN AND THE FOLLOWING TEST RESULTS WERE OBTAINED: 0.69 PPM ON THE ANALYZER, 0.48 PPM ON THE INSPECTOR'S TEST KIT, AND 0.52 PPM ON THE ENGINEER'S TEST KIT. THE FIRST TIME THE TEST WAS TAKEN, THE ANALYZER WAS OUT OF CALIBRATION WITH THE INSPECTOR'S AND ENGINEER'S TEST KITS BY MORE THAN 0.2 PPM.	YES	1/2/2004	New Pocket colorimeter for free chlorine test (range 0-5 ppm) has been requested
13	6	POTABLE WATER	ON 10/29, THE DISTRIBUTION SYSTEM FAR POINT ANALYZER CHART RECORDER CHART WAS MISSING. ON 10/28, THE CHART WAS LEFT ON AN EXTRA 8 HOURS INTO THE 29TH AND THE NEXT CHART WAS DATED 10/30.	YES	12/18/2003	Meeting with Engineer in charge of Potable Water test and treatment , investigating on the fact and more attention will be paid for the future .
14	6	POTABLE WATER	THE MOST RECENT MICROBIOLOGIC REPORTS FROM MIAMI ARE ONE YEAR OLD.	IN PROGRESS		The requisition for the recent microbiological reports has been placed.

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15	9	POOLS	FROM 12/13-17, THE FREE RESIDUAL CHLORINE MEASURED IN THE MAIN AND KID'S POOL WAS BELOW 1.0 PPM. ACCORDING TO THE STAFF, THE POOLS WERE CLOSED, BUT THIS WAS NOT NOTED IN THE LOG BOOK.	YES	12/19/2003	The Assistant Housekeeping Manager has been retrained to note any unacceptable variation in chlorine levels and record; this includes the status of each pool (open/closed).
16	10	WHIRLPOOLS	FROM 6/20 TO 7/24, THE FREE HALOGEN RESIDUAL TEST RESULTS AND PH TEST RESULTS WERE NOT RECORDED IN THE LOG BOOK AFTER 5:00 PM AND THE TIMES FOR THE SUPER CHLORINATION WERE NOT RECORDED AS WELL. ON 7/11, NO TEST RESULTS WERE RECORDED AND IT WAS NOT INDICATED THAT THE WHIRLPOOLS WERE CLOSED. ON 11/30, THE FREE HALOGEN RESIDUAL TEST RESULTS AND PH TEST RESULTS WERE NOT RECORDED.	YES	12/19/2003	The Assistant Housekeeping Manager has been retrained to record the free halogen residual and PH test results daily.
17	*	CORRECTIVE ACTION STATEMENT	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: FASCINATION - CAS - 12/19/2003			